

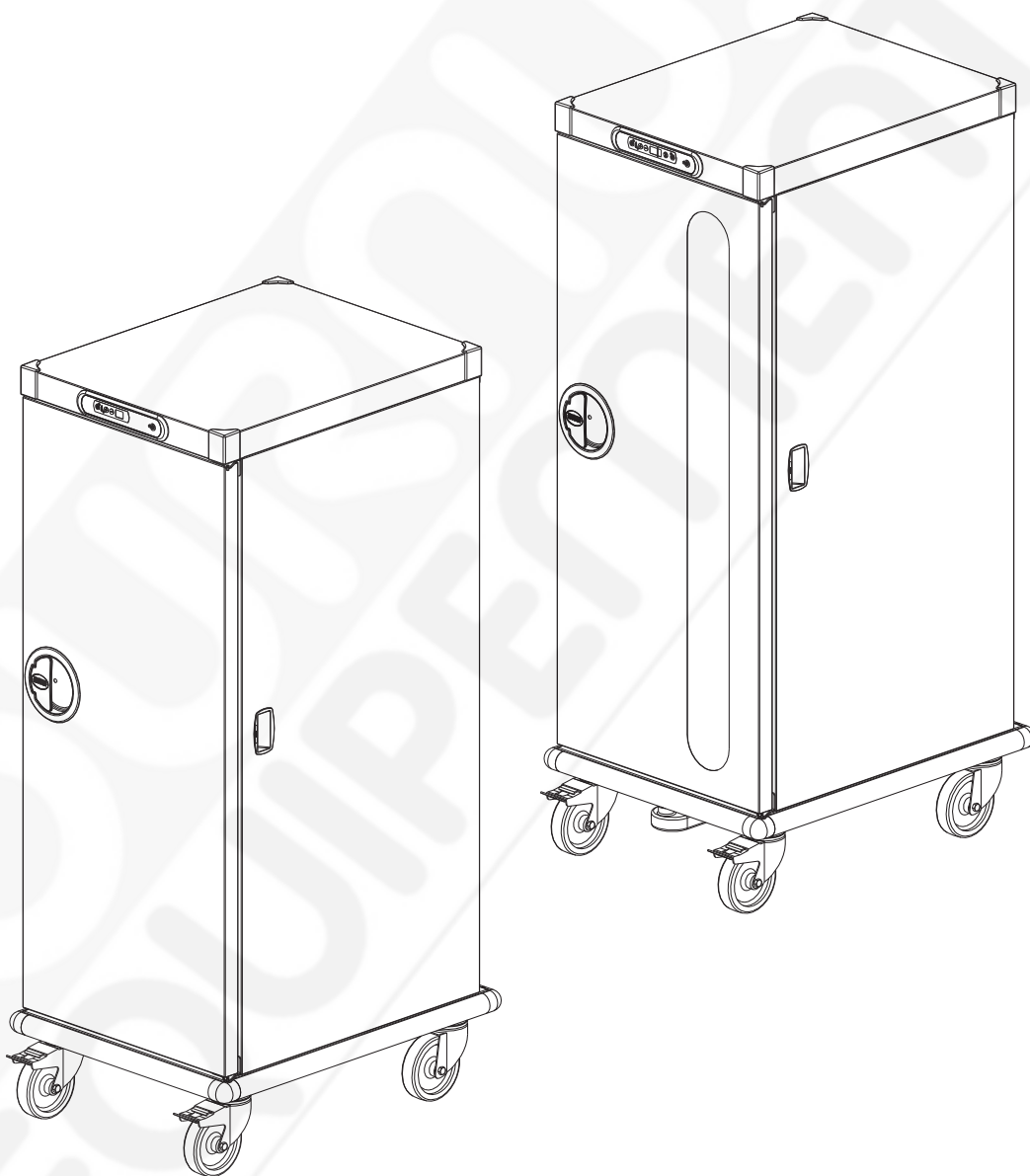
ROLL' Service

INSTRUCTIONS



.....FOR USE AND
.....MAINTENANCE

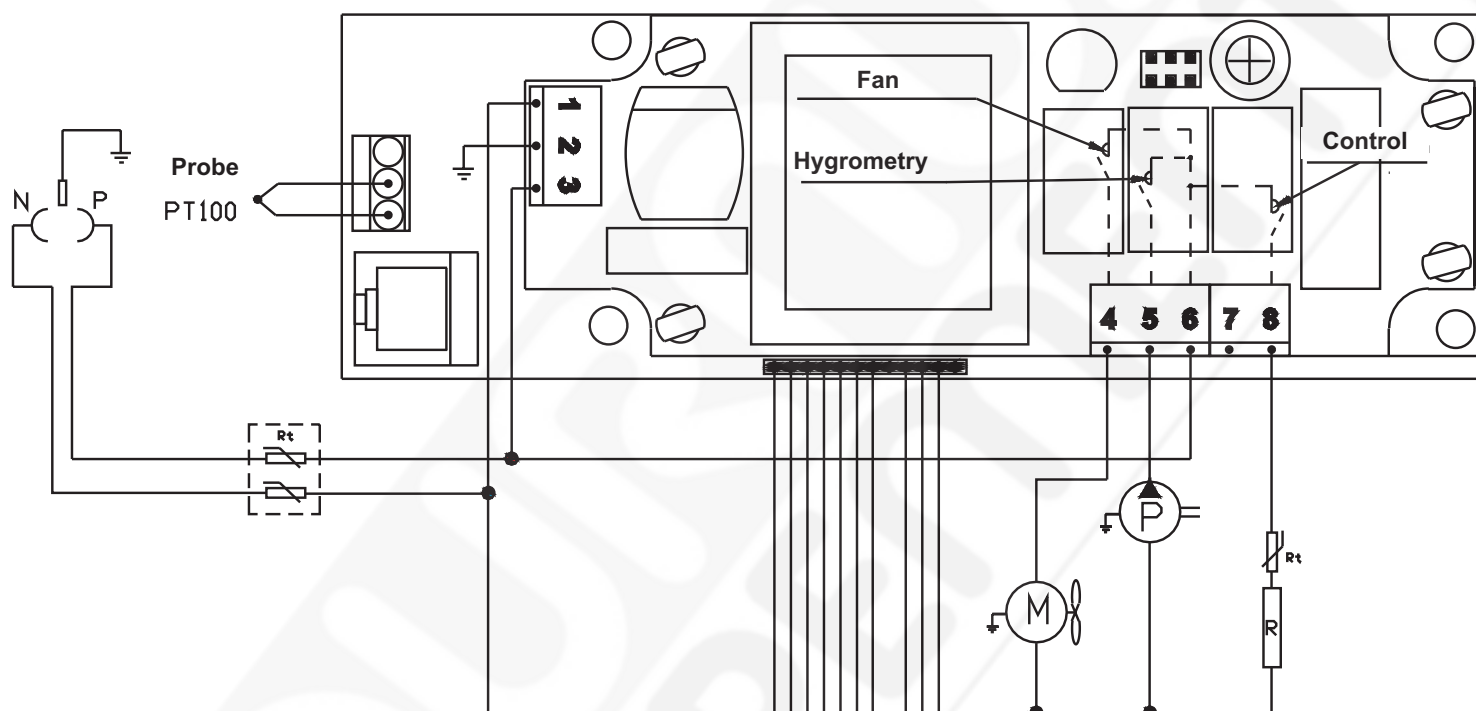
TEMPERATURE HOLDING CABINETS



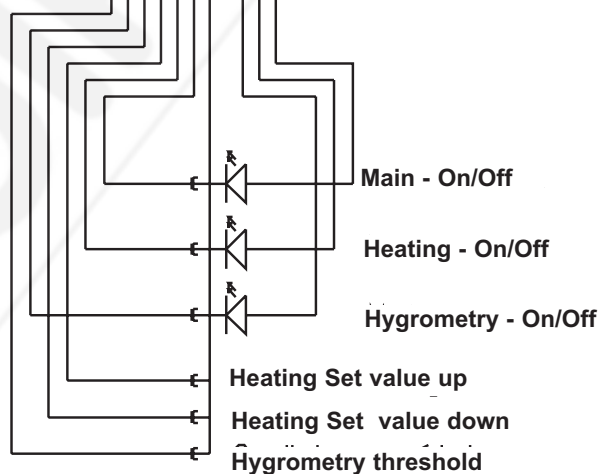
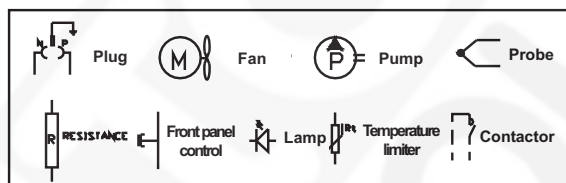
WIRING DIAGRAMS

Tr	Electronic control thermostat.
Ts	Double-pole safety thermostat.
V	Centrifugal fan.
P	vibrating pump.
L	Temperature limiter.
Re	Shielded heating element.

Model with hygrometry



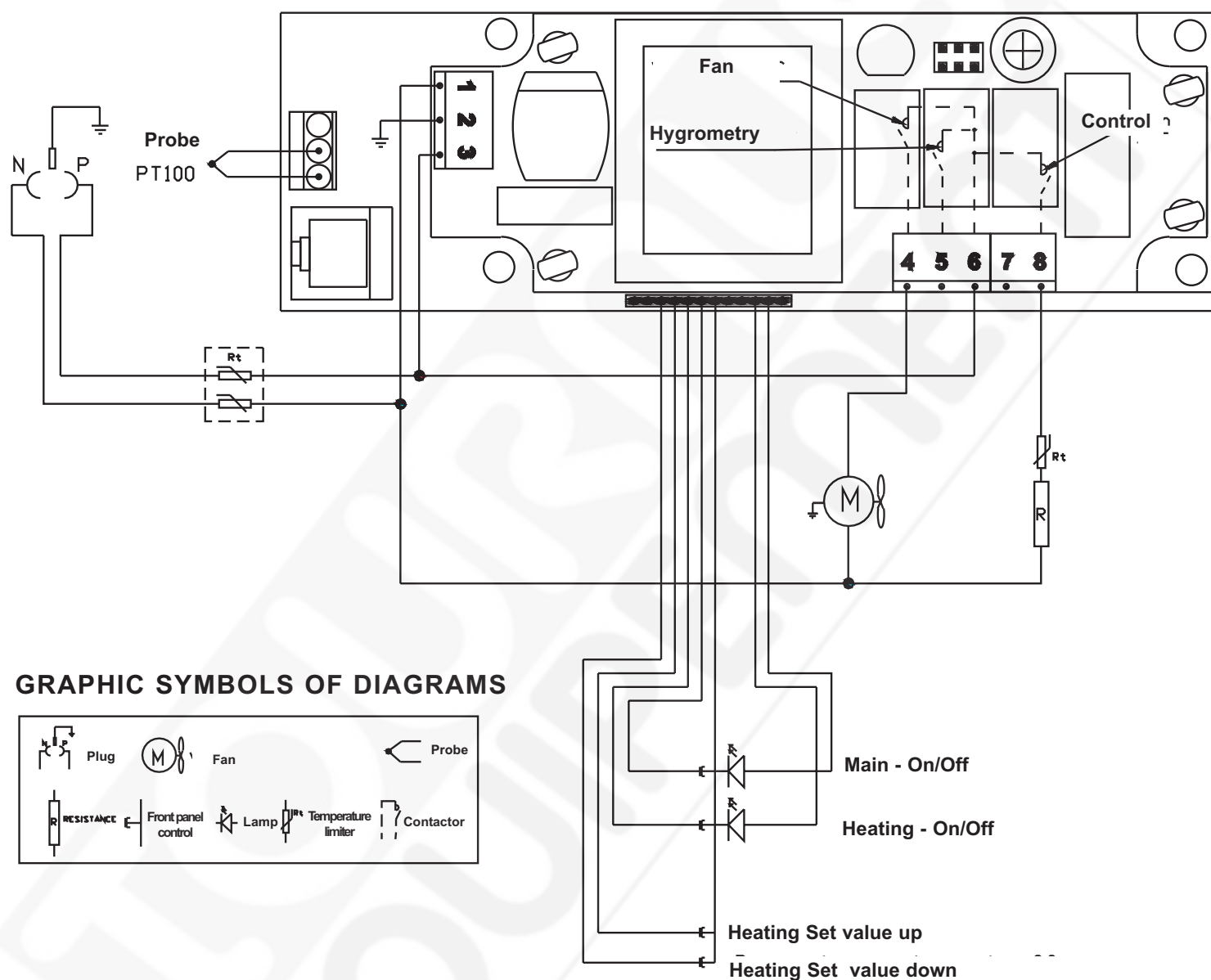
GRAPHIC SYMBOLS OF DIAGRAMS



WIRING DIAGRAMS

Tr	Electronic control thermostat.
Ts	Double-pole safety thermostat.
V	Centrifugal fan.
L	Temperature limiter.
Re	Shielded heating element.

Model without hygrometry



CONNECTION

- Spiral power supply cord 3G1,5 H05VVF with moulded plug to be connected to a 16 A single-phase current socket protected with a 30mA differential circuit-breaker and an omni-pole cut-out device (switch or circuit-breaker) with a contact opening distance of less than 3mm.

NB: If the power supply cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similar qualified person to avoid danger.

TECHNICAL DESCRIPTION

SPECIFICATIONS	GN 1/1 5 LEVELS	GN 1/1 10 LEVELS	GN 1/1 15 LEVELS	GN 1/1 20 LEVELS	GN 2/1 10 LEVELS	GN 2/1 15 LEVELS	GN 2/1 20 LEVELS
loading	5 trays GN1/1 depth:65 mm	10 trays GN1/1 depth:65 mm	15 trays GN1/1 depth:65 mm	20 trays GN1/1 depth:65 mm	10 trays GN2/1 depth:65mm 20 trays GN1/1 depth:65mm	15 trays GN2/1 depth:65mm 30 trays GN1/1 depth:65mm	20 trays GN2/1 depth:65mm 40 trays GN1/1 depth:65mm
space between slideways	71 mm	71 mm	71 mm	71 mm	71 mm	71 mm	71 mm
Outside dim. L x H x D (in mm)	524 x 708 x 817	528 x 1134 x 821	528 x 1489 x 821	528 x 1844 x 821	733 x 1134 x 941	733 x 1489 x 941	733 x 1880 x 941
Inside dim. l x h x d (in mm)	330 x 395 x 590	330 x 750 x 590	330 x 1105 x 590	330 x 1460 x 590	535 x 750 x 710	535 x 1105 x 710	535 x 1460 x 710
Outside volume	0.303 m ³	0.491 m ³	0.645 m ³	0.782 m ³	0.799 m ³	1,027 m ³	1.296 m ³
Inside volume	0.077 m ³	0.146 m ³	0.215 m ³	0.285 m ³	0.284 m ³	0.42 m ³	0.555 m ³
Weight empty (in kg)	48	68	80	100	91	113	137
Maximum allowable loading (in kg)	40	80	120	160	160	240	320
Voltage	230 Volts single phase ~ frequency 50 Hz						
Power input (in W)	220	290	300	575	410	405	785
Current (in A)	3,7	3,8	5,6	5,4	5,5	8,4	9,1
Power consumption per hour (in KWh/h)	0,22	0,29	0,3	0,57	0,41	0,4	0,78
Protection index (IP)	25						
Standard reference	in compliance with NF EN 60335-1 and NF EN 60335-2-49						

FUNCTION

- This appliance is designed to keep food at the correct temperature (core T° of product > 63°C, provided food is inserted at a higher temperature) and cannot, under any circumstance, be used for cooking or reheating food.
- Any type of use that does not come within the scope above, together with any modification to the original design will result in the manufacturer's responsibility being waived.
- This appliance is designed to keep food at the correct temperature (core T° of product > 63°C, provided food is inserted at a higher temperature) and cannot, under any circumstance, be used for cooking or reheating food.
- NF Food-hygiene mark obtained under certificate n° ***** and delivered by:

AFAQ - AFNOR CERTIFICATION

11 avenue Francis de Pressensé - 93571 Saint Denis la Plaine cedex

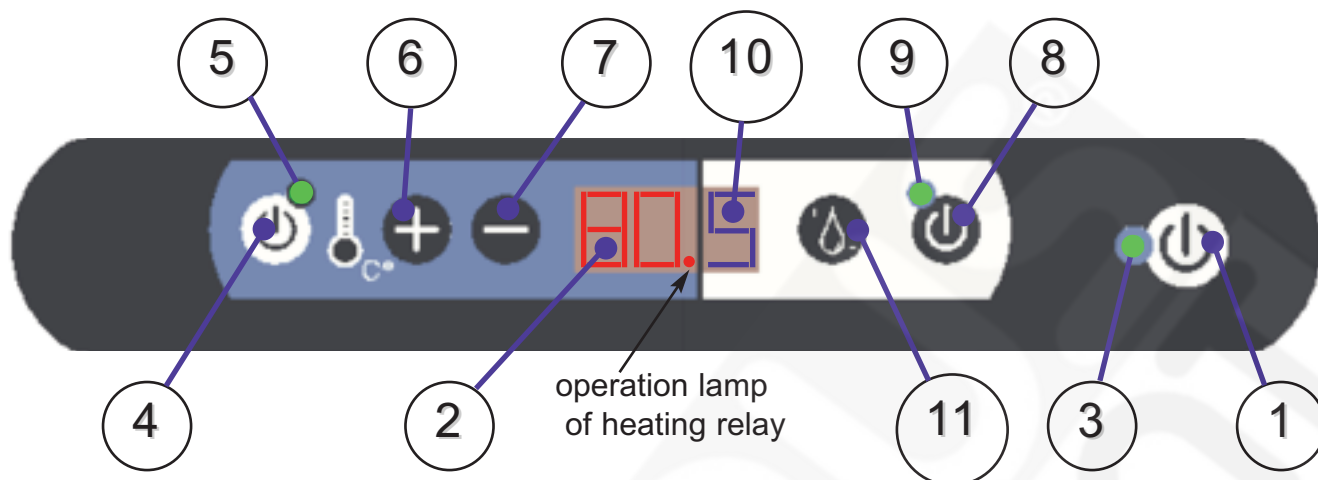
- Any type of use that does not come within the description given above, together with any modification to the original design will result in the manufacturer's responsibility being waived and no longer allow for the right to use the NF Food-hygiene mark.

Adjustment of hygrometry according to dishes

Without hygrometry	With hygrometry position 1 (RH: 30 %)*	With hygrometry position 2 (RH: 35 %)*	With hygrometry position 3 (RH: 40 %)*	With hygrometry position 4 (RH: 45 %)*	With hygrometry position 5 (RH: 50 %)*
breaded fish duchess potatoes chips savoury rolls pizza	leg of lamb beefburgers pork chops roast chicken andouillette sausage grilled veal liver shepherd's pie provence-style tomatoes gratin dauphinois potatoes creole-style rice	cream of salt cod leeks French beans matchsticks of vegetables cauliflower spinach carrots mushrooms spaghetti purée couscous semolina	cod fillets veal parcel lasagne bolognese	fried turkey veal blanquette stew flageolet beans with lardons country-style lentils	soup creams

* RH: relative humidity rate at temperature set at 85°C

SETTINGS



OPERATING TEMPERATURE SETTING

- Start up the cabinet by prolonged pressing of button **1**. until the red leds appear on the readout **2**., release the button, a few seconds later the temperature measured by the control probe inside the cabinet appears and lamp **3**. is on.
NB: It is to be pointed out that only the fan is started up during this operation.
- Pressing button **4**. once starts up the heating module, and lamp **5**. goes on.
- Successfully pressing or prolonged pressing of buttons **6**. or **7**. allow for the set value of the cabinet to be changed (between 60° and 85°). During this operation the set value displayed in **2**. flashes. After the setting keys are pressed for the last time, the value chosen will flash again for 13 seconds and then go back to the temperature measured by the control probe. The value displayed in **2**. stops flashing and the set value is saved.

HYGROMETRY SETTING

IMPORTANT!!

the hygrometry cannot be started up unless the heating module is itself in operation.

Pressing button **8**. once will start up the hygrometry, lamp **9**. and readout **10**. go on simultaneously allowing the number of the programmed humidification programme to appear (blue led).

- Successfully pressing button **11**. allow for the different programmes built into the card to be accessed (from **n°1** which corresponds to the lowest rate to **5**, the highest).

USE without HYGROMETRY

- Connect the spiral power supply cord of the cabinet to a current socket.
- Run the cabinet for approximately 30 minutes before loading it by prolonged pressing on button **1.**, the readout **2.** and the lamp **3.** go on as well as the fan. Press button **4.** to start up the heating and lamp **5.** goes on.
- Set the set value according to the load for your appliance (85°C when fully loaded).
- Load the cabinet as quickly as possible in order to limit the loss of temperature (be careful not to touch the hot inside walls).

USE with HYGROMETRY

- Connect the spiral power supply cord of the cabinet to a current socket.
- Fill the plastic tank at the lower part of the cabinet, between the wheels. To do this, pull the tray towards you to access the filler plug (a stop provided for this purpose will stop the tray from tipping). Fill it with **soft or demineralised water** (max. capacity: 2 litres, i.e. an autonomy of 24 hours with programme n° 5 corresponding to maximum humidification). Put back the filler plug and drive the tray home into its housing.
- Run the cabinet for approximately 30 minutes before loading it by prolonged pressing on button **1.**, the readout **2.** and the lamp **3.** go on as well as the fan. Press button **4.** to start up the heating and lamp **5.** goes on.
- Set the set value according to the load for your appliance (85°C when fully loaded).
- Start up the hygrometry by pressing button **8.** once and lamp **9.** goes on, a slight humming noise can be heard as the pump is started up. This noise will reappear on every misting operation in the enclosure. The programme is chosen according to your experience and the products inserted (programme n° 5 can be used for a full load at 85°C). If you find there is too much humidity in the enclosure, do not hesitate to reduce it during operation.
- Load the cabinet as quickly as possible in order to limit the loss of temperature (be careful not to touch the hot inside walls).

DYSFUNCTIONING

- Nothing happens when the cabinet is started up:
 - check the electricity line to which the cabinet is connected.
 - the safety thermostat is active, contact your installer.
- The fan does not go on when the fan is started up:
 - Fan out of operation, contact your dealer.
- The cabinet does not heat:
 - check that lamp **3.** is on.
 - the shielded heating element is out of operation, contact your dealer.
 - the temperature limiter close to the shielded heating element is activated, contact your dealer.
- No humidity in the cabinet:
 - check that lamp **9.** is on.
 - the pump is out of operation, contact your dealer.
 - the spray nozzle is blocked, it must be taken down and cleaned.
- The door will not close:
 - check and adjust the position of the aluminium catch if required.
 - change the whole handle.

MAINTENANCE

In order to maintain the finish of the stainless steel as much as possible and avoid oxidation, you are strongly advised to clean the appliance regularly.

!! Disconnect the cabinet before performing any cleaning !!

As per the standard BPA36-720.

Recommended cleaning products:

- **All bleach-free detergents (powder detergent, alkaline detergents and liquid soaps).**
- **Degreasing agents for glazed parts.**
- **Water (hot or cold).**

Products to be strictly avoided:

- Bleach and chlorine derivatives.
- Hydrochloric acid: used for tiles, it has quick and destructive effects on stainless steel.
- Abrasive iron oxide powders.

"Renovation" cleaning :

If the stainless steel becomes dull, stained or rusted by chlorine products, or has a lot of scale build up,

use a suitable strong acid based product, for instance, phosphoric acid or nitric acid.

TOURNUS EQUIPEMENT proposes a passivation product **reference 284 500**. Apply the product to the areas that are altered, allow to react for 15 minutes and rinse thoroughly with water. Always rub in the original brushed direction.

SPARE PARTS

Control

Control front panel with hygrometry	121 139
Control front panel without hygrometry	121 140
Electronic control card	262 075
Control probe PT100	262 474

Safety

120°C double-pole safety thermostat.....	262 091
220°C temperature limiter	262 092

Heating

Centrifugal fan	262 324
Shielded heating element 800W / 230V	232 265
Shielded heating element 120W / 230V	232 266
Shielded heating element 2000W / 230V	232 267

Hygrometry

2 litre tank	232 276
Splined fitting for tank	262 083
Silicone pipe Ø 9 mm	262 088
Vibrating pump	262 081
Flexible stainless steel braid + nipple M/M 1/4"-3/8"	262 084
Brass bracket M/F 1/4"	262 086
Grommet F/F 1/4"	262 085
Brass nozzle BSPT	262 082

Door

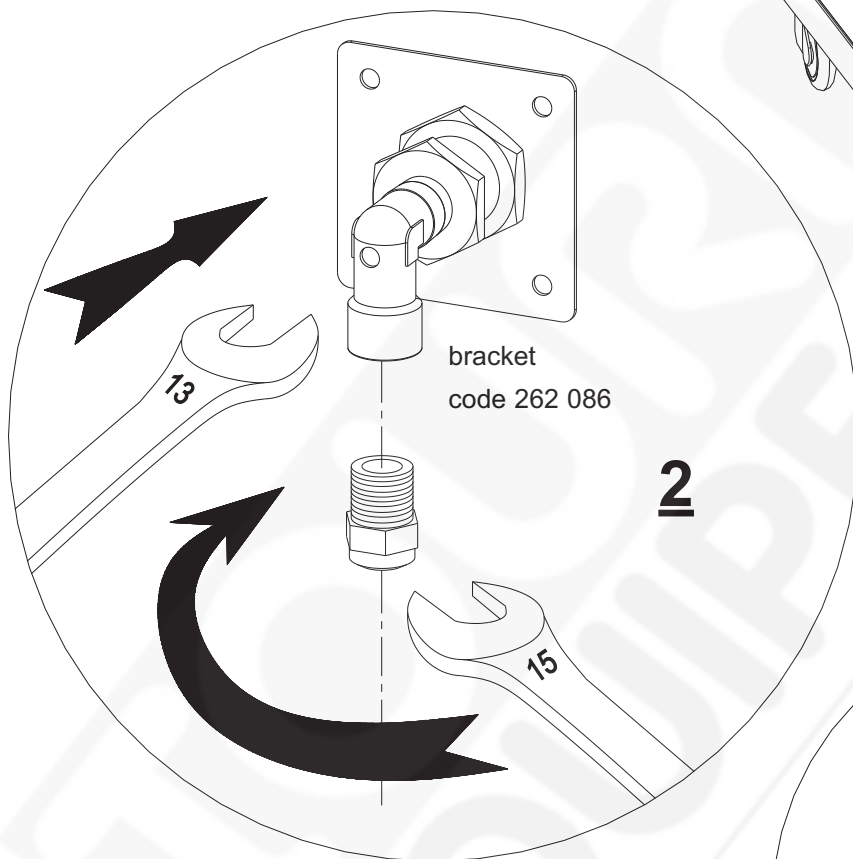
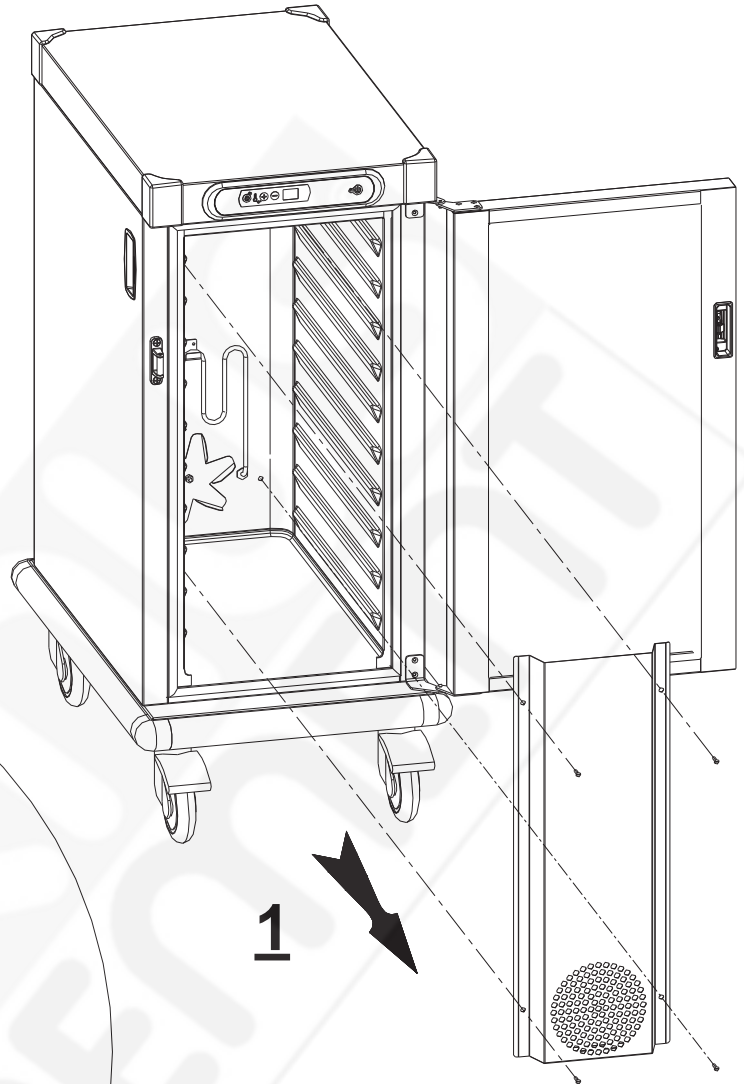
Door seal for cabinet GN 1/1 5 levels	232 271
Door seal for cabinet GN 1/1 10 levels	232 272
Door seal for cabinet GN 1/1 20 levels	232 273
Door seal for cabinet GN 2/1 10 levels	232 274
Door seal for cabinet GN 2/1 20 levels	232 275
Complete door handle	122 026
Door fastener	122 027
Toughened glass 6 mm thick for glazed door	228 278
Miscellaneous	
Wheel with plate Ø 80 mm with stainless steel yoke + brake for 5-level cabinet	262 077
Wheel with plate Ø 80 mm with stainless steel yoke + brake for 5-level cabinet	262 076
Wheel with plate Ø 125 mm with polyamide yoke + brake for cabinets of 10 and 20 levels GN 1/1 and 10 levels GN 2/1	249 006
Wheel with plate Ø 125 mm with plate and polyamide yoke for cabinets of 10 and 20 levels GN 1/1 and 10 levels GN 2/1	249 005
Wheel with plate Ø 160 mm with stainless steel yoke + brake for 20-level GN 2/1 cabinet	262 078
Wheel with plate Ø 160 mm with stainless steel yoke for 20-level GN 2/1 cabinet	249 196
Black spiral power supply cord 3G1,5 H05VVF	262 019
Black connector support	230 827
Top corner of ABS cabinet, grey	262 062
Black side clip-type handle	262 080
Bumper corner	232 264
Bumper corner	232 262

maintenance: clean the spray nozzle.

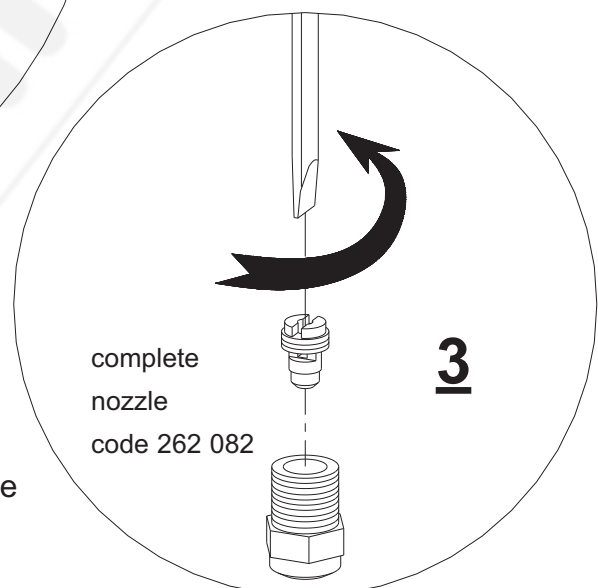
!! Disconnect the cabinet before performing any cleaning !!

- STEP n° 1: Open the cabinet to access the blasting tunnel at the back of the cabinet and remove the 4 screws with a screwdriver to access the nozzle holder.

- STEP n° 2: Position a spanner of 13 to hold the nozzle holder elbow fitting when loosening the nozzle using a spanner of 15.

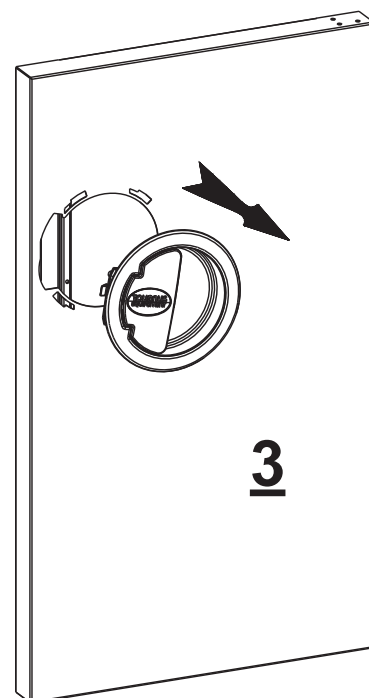
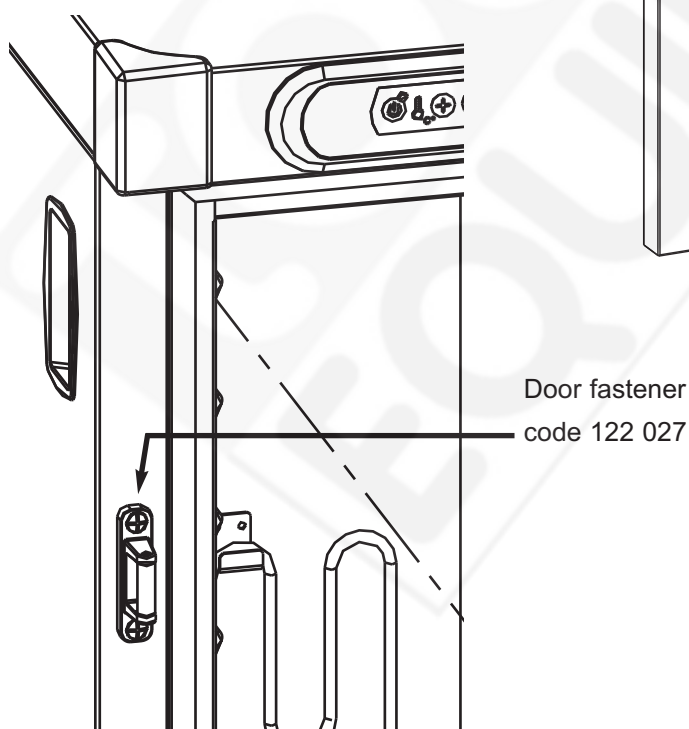
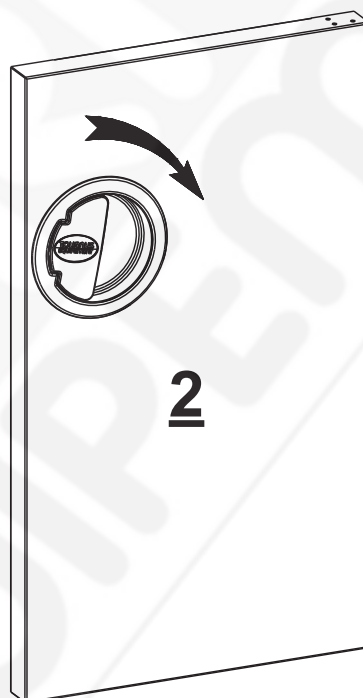


- STEP n° 3: Loosen the nozzle and check it is not blocked along with the nozzle hole.
- STEP n° 4: Soak these 2 components in a lime scale removal solution.
- STEP n° 5: Put back the different components in reverse order to dismantling.

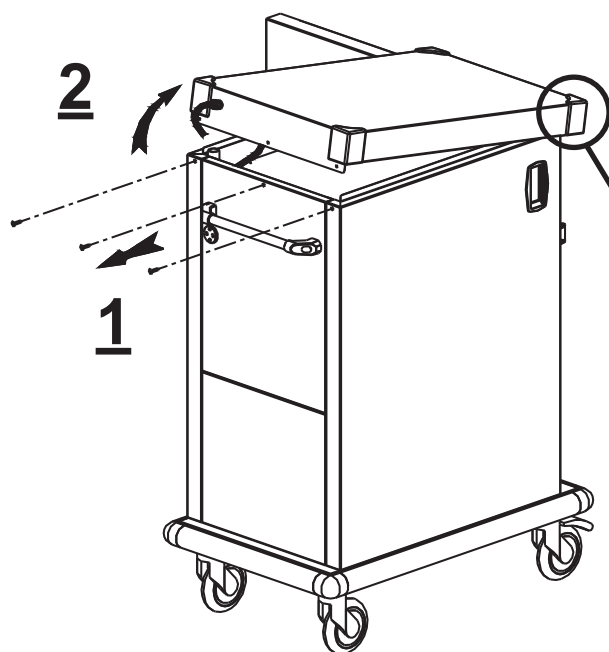


maintenance: CHANGING THE DOOR HANDLE.

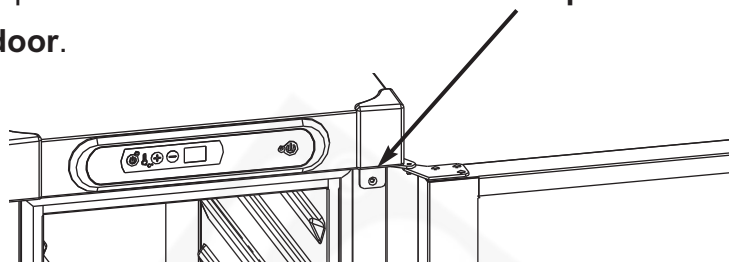
- STEP n° 1: Remove the 2 holding screws of the inside part of the handle and remove it completely from its housing.
- STEP n° 2: Swivel the outside part of the handle by approximately 10° clockwise to free the holding pins.
- STEP n° 3: Pull towards you to free the door completely.
- STEP n° 4: Put back the different components in reverse order to dismantling.



MAINTENANCE: Taking down the top cover.

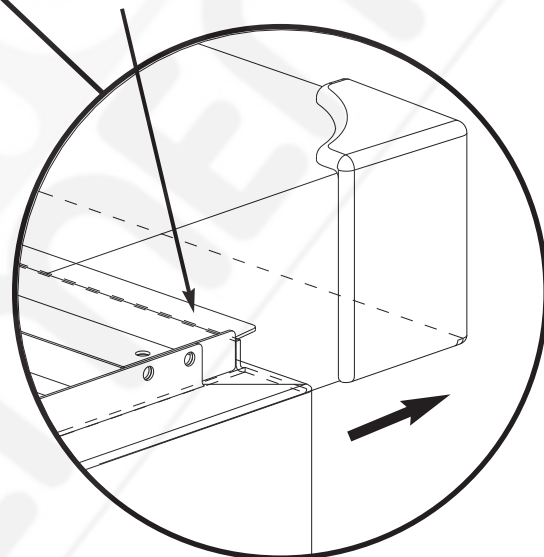
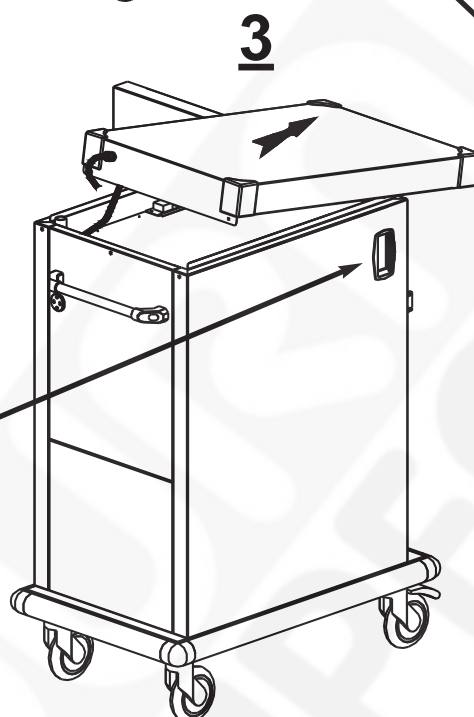


- STEP n° 1: Remove the 3 holding screws from the top cover and the one located at the top of the door.



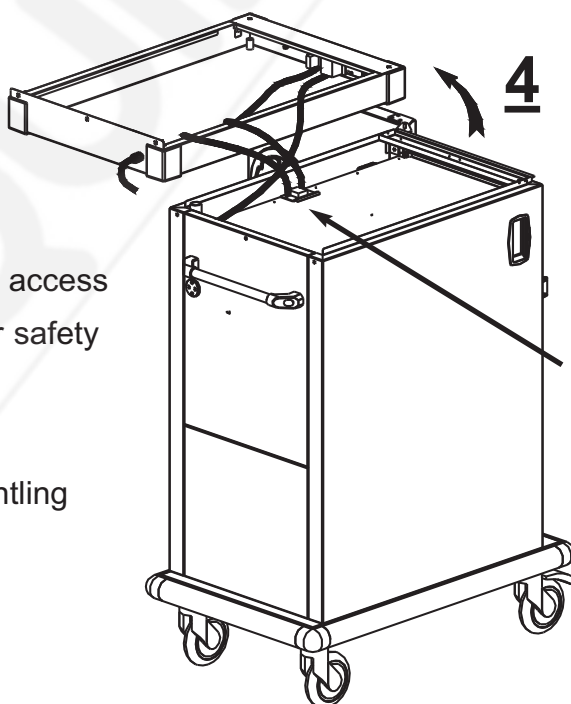
- STEP n° 2: Swivel the cover to be able to slide it forwards.

- STEP n° 3: Slide the cover forwards to free it from the cabinet holding return device.



Black side clip-type handle
code 262 062

ABS cabinet top corner, grey
code 262 062

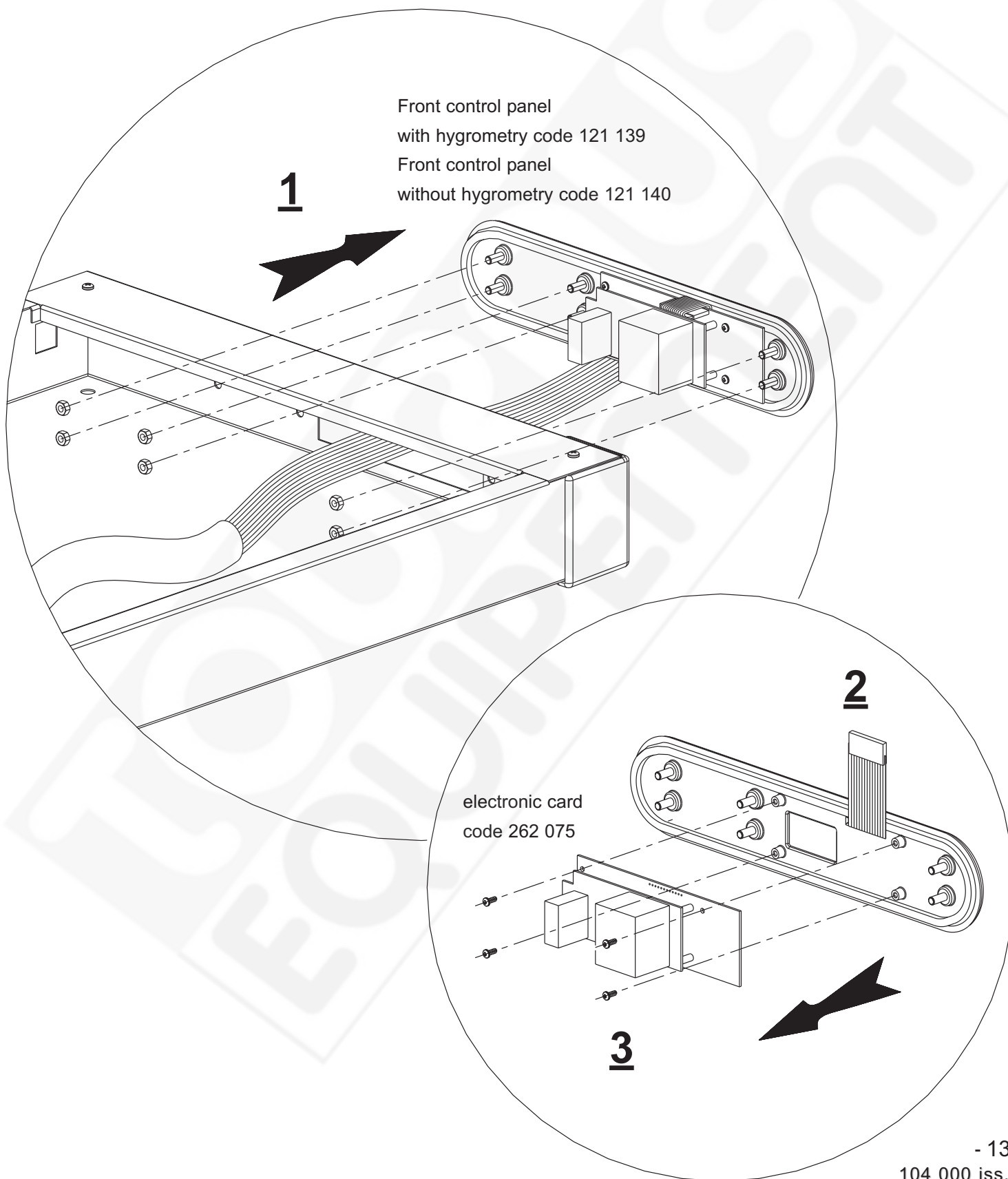


- STEP n° 4: Fold back the top cover to access the electrical wiring, the control card or safety thermostat.
- STEP n° 5: Put back the different components in reverse order to dismantling **(be careful not to catch the cables)**.

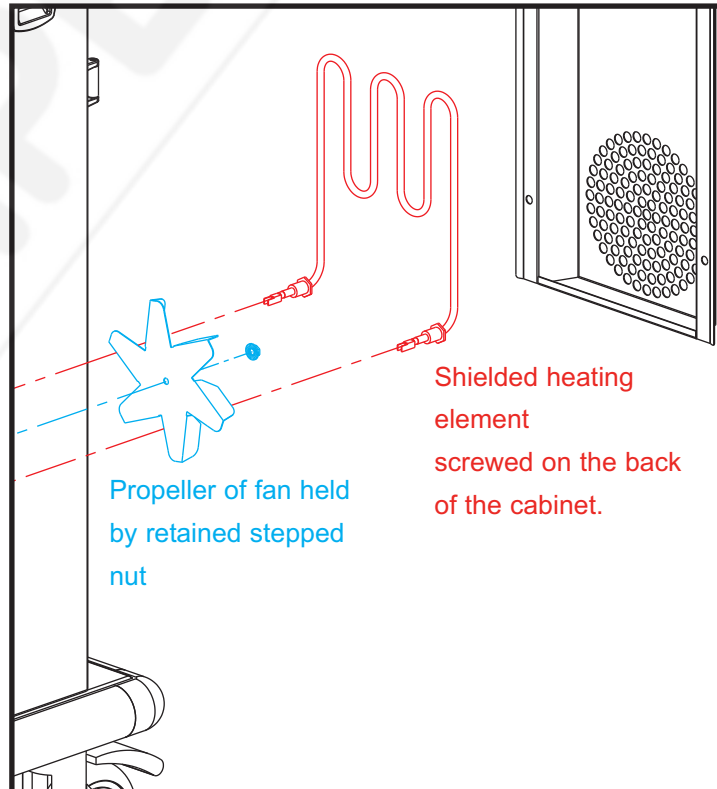
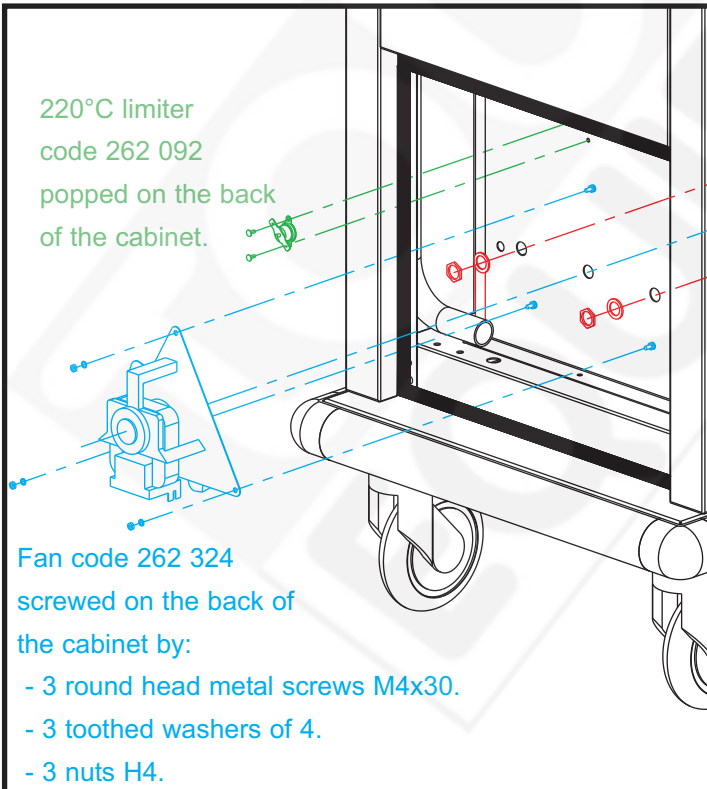
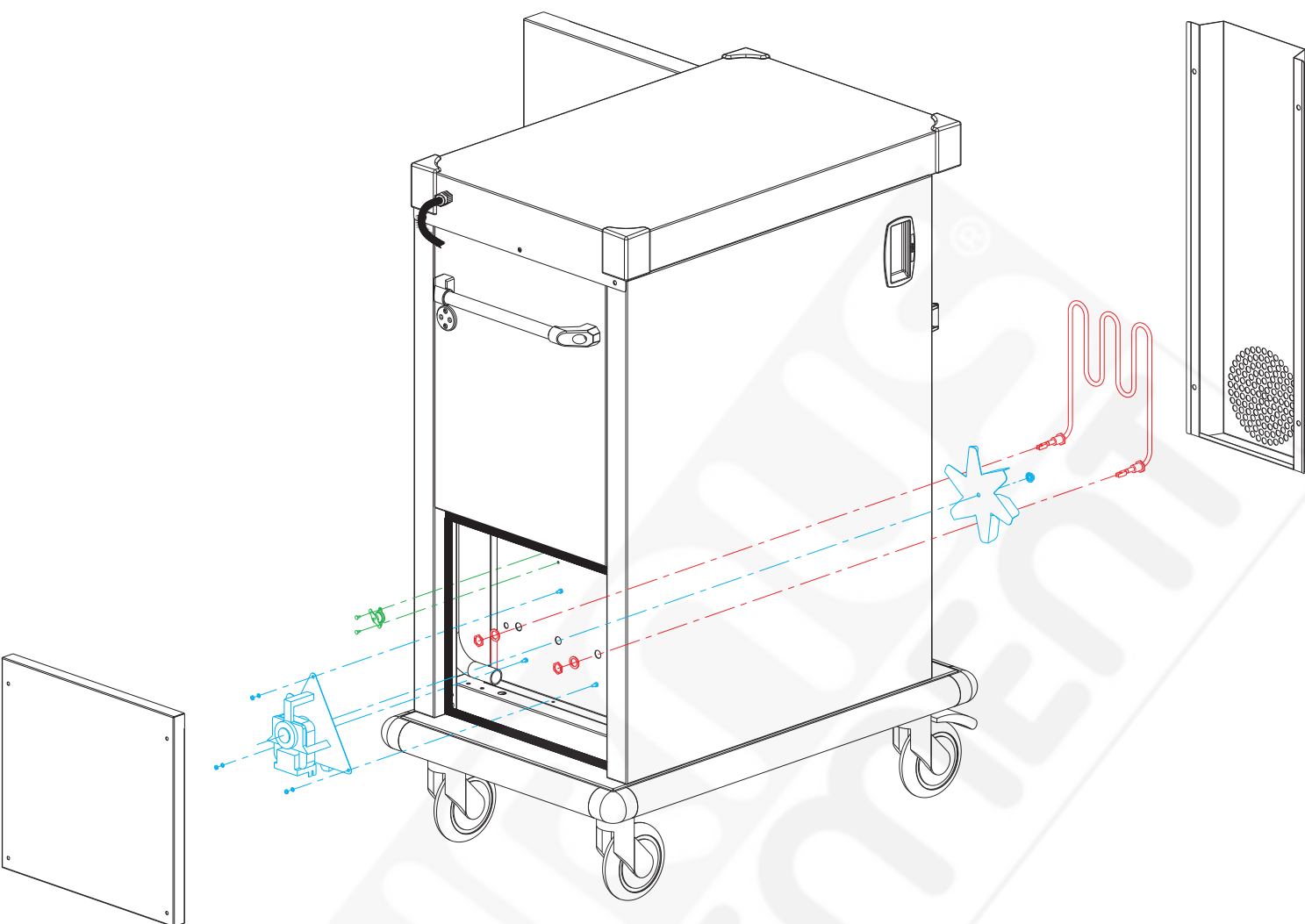
Safety thermostat
double pole type,
120°C
code 262 062

MAINTENANCE: Electronic card

- STEP n° 1: Remove the 6 nuts with a spanner of 8 and pull the front control panel and wire bundle (be careful not to damage the flat cable and cables on the edge of the plate metal).
- STEP n° 2: Disconnect the flat cable between the front panel and the control card.
- STEP n° 3: Remove the 4 holding screws from the control card on the grey ABS carrier.
- STEP n° 4: Disconnect the electric cables and change the card.
- STEP n° 5: Put back the different components in reverse order to dismantling.



MAINTENANCE: Heating System



maintenance: hygrometry

